

=> d 17 ibib kwic 1-

YOU HAVE REQUESTED DATA FROM 6 ANSWERS - CONTINUE? Y/(N):y

L7 ANSWER 1 OF 6 CAPLUS COPYRIGHT 2003 ACS on STN

ACCESSION NUMBER: 2003:417710 CAPLUS

DOCUMENT NUMBER: 139:6055

TITLE: Functional glycerides containing conjugated linoleic acid

INVENTOR(S): Saebo, Asgeir; Klaveness, Jo

PATENT ASSIGNEE(S): Natural AS, Norway

SOURCE: PCT Int. Appl., 47 pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2003043972	A2	20030530	WO 2002-IB5310	20021119
W:	AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, OM, PH, PL, PT, RO, RU, SC, SD, SE, SG, SI, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM			
RW:	GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG			

US 2003144353 A1 20030731 US 2001-989835 20011120

PRIORITY APPLN. INFO.: US 2001-989835 A 20011120

OTHER SOURCE(S): MARPAT 139:6055

IT Fatty acids, biological studies

RL: FFD (Food or feed use); THU (Therapeutic use); BIOL (Biological study); USES (Uses)

(long-chain, **triglycerides** contg.; functional **glycerides** contg. **conjugated** linoleic acid)

IT Fatty acids, biological studies

RL: FFD (Food or feed use); THU (Therapeutic use); BIOL (Biological study); USES (Uses)

(medium-chain, **triglycerides** contg.; functional **glycerides** contg. **conjugated** linoleic acid)

IT Fatty acids, biological studies

RL: FFD (Food or feed use); THU (Therapeutic use); BIOL (Biological study); USES (Uses)

(polyunsatd., n-3, **triglycerides** contg.; functional **glycerides** contg. **conjugated** linoleic acid)

IT Fatty acids, biological studies

RL: FFD (Food or feed use); THU (Therapeutic use); BIOL (Biological study); USES (Uses)

(polyunsatd., omega-6, **triglycerides** contg.; functional **glycerides** contg. **conjugated** linoleic acid)

IT Fatty acids, biological studies

RL: FFD (Food or feed use); THU (Therapeutic use); BIOL (Biological study); USES (Uses)

(polyunsatd., omega-9, **triglycerides** contg.; functional **glycerides** contg. **conjugated** linoleic acid)

IT 57-10-3, Palmitic acid, biological studies 57-11-4, Stearic acid, biological studies 112-37-8, Undecanoic acid 112-38-9, 10-Undecenoic acid 112-79-8, Elaidic acid 112-80-1, Oleic acid, biological studies

112-85-6, Docosanoic acid 112-86-7, Erucic acid 141-22-0, Ricinoleic acid 143-07-7, Lauric acid, biological studies 334-48-5, Decanoic acid 373-49-9, Palmitoleic acid 463-40-1 506-12-7, Heptadecanoic acid 506-26-3 506-30-9, Eicosanoic acid 506-37-6, Nervonic acid 506-38-7, Pentacosanoic acid 506-46-7, Hexacosanoic acid 506-48-9, Octacosanoic acid 544-63-8, Myristic acid, biological studies 544-64-9, Myristoleic acid 544-74-1, Tariric acid 557-59-5, Tetracosanoic acid 638-53-9, Tridecanoic acid 646-30-0, Nonadecanoic acid 693-72-1, Vaccenic acid 1002-84-2, Pentadecanoic acid 1783-84-2, 8,11,14-Eicosatrienoic acid 1839-11-8, 9,11-Octadecadienoic acid 2091-28-3, 6,9,12,15-Octadecatetraenoic acid 2091-39-6, 11,14-Eicosadienoic acid 2234-74-4, 7,10,13,16,19-Docosapentaenoic acid 2313-14-6, 4,7,10,13,16-Docosapentaenoic acid 2363-71-5, Heneicosanoic acid 2430-94-6, cis-5-Dodecenoic acid 2433-96-7, Tricosanoic acid 4250-38-8, Nonacosanoic acid 5561-99-9, cis-11-Eicosenoic acid 6217-54-5 7138-40-1, Heptacosanoic acid 7771-44-0, 5,8,11,14-Eicosatetraenoic acid 10417-94-4, 5,8,11,14,17-Eicosapentaenoic acid 17046-59-2, 11,14,17-Eicosatrienoic acid 20590-32-3, 5,8,11-Eicosatrienoic acid 22880-03-1, 10,12-Octadecadienoic acid 24880-40-8 28290-77-9 28874-58-0 29428-99-7 57568-21-5, 8,10-Octadecadienoic acid 168131-31-5, 11,13-Octadecadienoic acid
 RL: FFD (Food or feed use); THU (Therapeutic use); BIOL (Biological study); USES (Uses)

(**triglycerides** contg.; functional **glycerides** contg.
conjugated linoleic acid)

L7 ANSWER 2 OF 6 CAPLUS COPYRIGHT 2003 ACS on STN

ACCESSION NUMBER: 2003:156324 CAPLUS

DOCUMENT NUMBER: 139:68450

TITLE: Comparison of the effects of triacylglycerol-CLA and free fatty acid-CLA on hepatic lipid metabolism in OLETF obese rats

AUTHOR(S): Wang, Yu-Ming; Rahman, Shaikh Mizanoor; Nagao, Koji; Arao, Keisuke; Inoue, Nao; Yanagita, Teruyoshi

CORPORATE SOURCE: Laboratory of Nutrition Biochemistry, Department of Applied Biological Sciences, Saga University, Honjo-1, Saga, 840-8502, Japan

SOURCE: Journal of Oleo Science (2003), 52(3), 121-128

CODEN: JOSOAP; ISSN: 1345-8957

PUBLISHER: Japan Oil Chemists' Society

DOCUMENT TYPE: Journal

LANGUAGE: English

REFERENCE COUNT: 40 THERE ARE 40 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

IT **Glycerides**, biological studies

RL: BSU (Biological study, unclassified); FFD (Food or feed use); BIOL (Biological study); USES (Uses)

(dietary **conjugated** linoleic acid in **triglyceride** or free forms effects on liver lipid metab. and blood serum indexes in OLETF obese rats)

L7 ANSWER 3 OF 6 CAPLUS COPYRIGHT 2003 ACS on STN

ACCESSION NUMBER: 2002:717324 CAPLUS

DOCUMENT NUMBER: 137:369293

TITLE: A CLA mixture prevents body triglyceride accumulation without affecting energy expenditure in Syrian hamsters

AUTHOR(S): Bouthegourd, Jean-Christophe; Even, Patrick C.; Gripois, Daniel; Tiffon, Bernard; Blouquit, Marie-France; Roseau, Suzanne; Lutton, Claude; Tome, Daniel; Martin, Jean-Charles

CORPORATE SOURCE: Unite Mixte de Recherche, INRA/INA, Physiologie de la Nutrition et du Comportement Alimentaire, Paris, Fr.

SOURCE: Journal of Nutrition (2002), 132(9), 2682-2689
 CODEN: JONUAI; ISSN: 0022-3166
 PUBLISHER: American Society for Nutritional Sciences
 DOCUMENT TYPE: Journal
 LANGUAGE: English
 REFERENCE COUNT: 56 THERE ARE 56 CITED REFERENCES AVAILABLE FOR THIS
 RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

IT **Glycerides**, biological studies
 RL: BSU (Biological study, unclassified); BIOL (Biological study)
 (dietary **conjugated** linoleic acid mixt. prevents body
triglyceride accumulation without affecting energy expenditure
 in adult male Syrian hamsters)

L7 ANSWER 4 OF 6 CAPLUS COPYRIGHT 2003 ACS on STN

ACCESSION NUMBER: 2002:408464 CAPLUS
 DOCUMENT NUMBER: 136:385271
 TITLE: Bioactive conjugated linoleic acid glycerides and
 method of use
 INVENTOR(S): Bonsignore, Patrick V.; Gurin, Michael H.
 PATENT ASSIGNEE(S): Alpha Foods Ingredients, Inc., USA
 SOURCE: PCT Int. Appl., 32 pp.
 CODEN: PIXXD2
 DOCUMENT TYPE: Patent
 LANGUAGE: English
 FAMILY ACC. NUM. COUNT: 1
 PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2002041706	A2	20020530	WO 2001-US47859	20011121
WO 2002041706	A3	20030103		
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM RW: GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG				
AU 2002028992	A5	20020603	AU 2002-28992	20011121
US 2002147356	A1	20021010	US 2001-1413	20011121
US 6608222	B2	20030819		

PRIORITY APPLN. INFO.: US 2000-252382P P 20001121
 US 2000-250359P P 20001201
 US 2000-254317P P 20001211
 WO 2001-US47859 W 20011121

IT 60-33-3D, Linoleic acid, glycerides contg. conjugated derivs. of
 537-40-6 541-15-1, L-Carnitine 2420-56-6D, **triglycerides**
 contg. 2540-56-9D, Rumenic acid, **triglycerides** contg.
 3040-38-8, Acetyl L-Carnitine 36687-82-8, L-Carnitine tartrate,
 biological studies 253786-77-5, biological studies
 RL: FFD (Food or feed use); THU (Therapeutic use); BIOL (Biological
 study); USES (Uses)
 (bioactive **conjugated** linoleic acid **glycerides** and
 method of use)

L7 ANSWER 5 OF 6 CAPLUS COPYRIGHT 2003 ACS on STN

ACCESSION NUMBER: 2002:220740 CAPLUS
 DOCUMENT NUMBER: 136:249359
 TITLE: Production of raw materials for preparation of
 conjugated linoleic acid
 INVENTOR(S): Strube, Albert; Hoemmerich, Uwe; Gutsche, Bernhard

PATENT ASSIGNEE(S): Cognis Deutschland GmbH, Germany
SOURCE: PCT Int. Appl., 17 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: German
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2002022768	A1	20020321	WO 2001-EP10377	20010908
W: CA, JP, NO, US				
RW: AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR				
DE 10046402	A1	20020404	DE 2000-10046402	20000918
EP 1319057	A1	20030618	EP 2001-972028	20010908
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, FI, CY, TR				
NO 2003001225	A	20030317	NO 2003-1225	20030317
PRIORITY APPLN. INFO.: DE 2000-10046402 A 20000918				
WO 2001-EP10377 W 20010908				
REFERENCE COUNT:	4	THERE ARE 4 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT		

IT **Glycerides**, reactions
Safflower oil
Sunflower oil
RL: CPS (Chemical process); PEP (Physical, engineering or chemical process); RGT (Reagent); PROC (Process); RACT (Reactant or reagent)
(**triglyceride** transesterification in **conjugated** linoleic acid prepn.)

L7 ANSWER 6 OF 6 CAPLUS COPYRIGHT 2003 ACS on STN
ACCESSION NUMBER: 2000:641832 CAPLUS
DOCUMENT NUMBER: 133:321340
TITLE: Conjugated linoleic acid suppresses triglyceride accumulation and induces apoptosis in 3T3-L1 preadipocytes
AUTHOR(S): Evans, M.; Geigerman, C.; Cook, J.; Curtis, L.; Kuebler, B.; McIntosh, M.
CORPORATE SOURCE: Department of Nutrition and Foodservice Systems, University of North Carolina, Greensboro, NC, 27402, USA
SOURCE: Lipids (2000), 35(8), 899-910
CODEN: LPDSAP; ISSN: 0024-4201
PUBLISHER: AOCs Press
DOCUMENT TYPE: Journal
LANGUAGE: English
REFERENCE COUNT: 30 THERE ARE 30 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

IT **Glycerides**, biological studies
RL: BPR (Biological process); BSU (Biological study, unclassified); BIOL (Biological study); PROC (Process)
(**conjugated** linoleic acid suppresses **triglyceride** accumulation and induces apoptosis in 3T3-L1 preadipocytes in culture)

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(FILE 'HOME' ENTERED AT 15:29:43 ON 11 SEP 2003)

FILE 'CAPLUS' ENTERED AT 15:29:56 ON 11 SEP 2003

L1 328 SEA ABB=ON PLU=ON CONJUGATED (5A) (FATTY OR LINEIC OR ELEOSTEARIC OR PARINARIC) (2A) ACID (P) (ESTER OR GLYCERIDE OR

TRANESTER OR TRANSESTERIFICATION OR ESTERIFIED)

L2 23 SEA ABB=ON PLU=ON L1 (P) TRIGLYCERIDE
D L2 IBIB KWIC 1-

L3 1 SEA ABB=ON PLU=ON L1 (P) TRIGLYCERIDE (5A) (% OR PERCENTAGE
OR CONTENT OR AMOUNT)
D L3 IBIB KWIC 1-
D HSI FULL

L4 344 SEA ABB=ON PLU=ON CONJUGATED (7A) (FATTY OR LINEIC OR
ELEOSTEARIC OR PARINARIC) (2A) ACID (P) (ESTER OR GLYCERIDE)

L5 1 SEA ABB=ON PLU=ON L4 (P) (TRIGLYCERIDE OR (GLYCERIDE (5A)
TRI-)) (5A) (CONTENT OR AMOUNT OR %)
D L5 IBIBKWIC 1-
D L5 IBIB KWIC

L6 11 SEA ABB=ON PLU=ON CONJUGATED (2A) FATTY (5A) TRIGLYCERIDE
D L6 IBIB KWIC 1-

L7 6 SEA ABB=ON PLU=ON CONJUGATED (4A) GLYCERIDE (5A) TRIGLYCERIDE

L8 0 SEA ABB=ON PLU=ON CONJUGATED (4A) GLYCERIDE (5A) TRIGLYCERIDE
(5A) (CONTENT OR % AMOUNT OR PERCENTAGE OR RATIO)
D L7 IBIB KWIC 1-

than the subjects with multi-vessel disease who did not use lipid lowering drugs (P=0.027), although the concn. of LDL cholesterol did not differ between the groups. This study supports the hypothesis that lipid oxidn. plays a role in the development of atherosclerosis.

L2 ANSWER 6 OF 23 CAPLUS COPYRIGHT 2003 ACS on STN

ACCESSION NUMBER: 1998:501280 CAPLUS
DOCUMENT NUMBER: 129:163107
TITLE: Synthetic triglycerides based on conjugated linoleic acid, their manufacture and use
INVENTOR(S): Timmermann, Franz; Gaupp, Rolf; Gierke, Juergen; Von Kries, Rainer; Adams, Wolfgang; Sander, Andreas
PATENT ASSIGNEE(S): Henkel K.-G.a.A., Germany
SOURCE: Ger., 4 pp.
CODEN: GWXXAW
DOCUMENT TYPE: Patent
LANGUAGE: German
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
DE 19718245	C1	19980730	DE 1997-19718245	19970430
WO 9849129	A1	19981105	WO 1998-EP2332	19980421
W: AU, BR, CA, JP, KR, NZ, US				
RW: AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE				
AU 9874313	A1	19981124	AU 1998-74313	19980421
AU 735493	B2	20010712		
EP 980349	A1	20000223	EP 1998-921473	19980421
EP 980349	B1	20011219		
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, FI				
BR 9809421	A	20000613	BR 1998-9421	19980421
NZ 500698	A	20010629	NZ 1998-500698	19980421
EP 1135998	A1	20010926	EP 2001-114124	19980421
EP 1135998	B1	20030813		
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, FI				
EP 1135996	A1	20010926	EP 2001-114125	19980421
EP 1135996	B1	20030813		
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, FI				
EP 1138325	A1	20011004	EP 2001-114126	19980421
EP 1138325	B1	20030618		
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, FI				
EP 1138326	A1	20011004	EP 2001-114127	19980421
EP 1138326	B1	20030618		
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, FI				
AT 211126	E	20020115	AT 1998-921473	19980421
JP 2002510288	T2	20020402	JP 1998-546556	19980421
ES 2169515	T3	20020701	ES 1998-921473	19980421
AT 243032	E	20030715	AT 2001-114126	19980421
AT 243033	E	20030715	AT 2001-114127	19980421
US 6177580	B1	20010123	US 1999-423054	19991029

PRIORITY APPLN. INFO.:
DE 1997-19718245 A 19970430
EP 1998-921473 A3 19980421
WO 1998-EP2332 W 19980421

OTHER SOURCE(S): MARPAT 129:163107
REFERENCE COUNT: 2 THERE ARE 2 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

2 ANSWER 11 OF 23 CAPLUS COPYRIGHT 2003 ACS on STN

ACCESSION NUMBER: 1991:606261 CAPLUS

DOCUMENT NUMBER: 115:206261

TITLE: The composition of milk fat

AUTHOR(S): Jensen, Robert G.; Ferris, Ann M.; Lammi-Keefe, Carol J.

CORPORATE SOURCE: Dep. Nutr. Sci., Univ. Connecticut, Storrs, CT, 06269-4017, USA

SOURCE: Journal of Dairy Science (1991), 74(9), 3228-43
CODEN: JDSCAE; ISSN: 0022-0302

DOCUMENT TYPE: Journal; General Review

LANGUAGE: English

AB A review with 63 refs. covering the compn. of the milk fat globule and membrane; the dispersion of fat globules in cow milk; the content of phospholipids, cholesterol, **triglycerides**, 1,2-diglycerides, monoglycerides, free fatty acids, and cholesterol **esters** in bovine milk; the positional distribution of C4:0 to C18:3 fatty acids in **triglycerides**; the major individual **triglycerides** in bovine milk fat; the positional distribution of fatty acids in milk fat and butter oil; the content of phospholipid components in bovine milk lipids; gangliosides of bovine milk; effect of undernutrition and barn feeding on bovine milk lipid **fatty acid** compn.; content of anticarcinogen **conjugated** C18:2 **fatty acids** in cheeses, cream, butter, and milk; and satd., satd. branched, monounsatd., diunsatd., polyunsatd., keto, hydroxy, and cyclic fatty acids (400 total) identified in bovine milk lipids.

L2 ANSWER 9 OF 23 CAPLUS COPYRIGHT 2003 ACS on STN

ACCESSION NUMBER: 1994:696276 CAPLUS

DOCUMENT NUMBER: 121:296276

TITLE: Behavior of diglycerides and conjugated fatty acid
triglycerides in reverse-phase chromatography

AUTHOR(S): Chang, M.-K.; Conkerton, E. J.; Chapital, D.; Wan, P.
J.

CORPORATE SOURCE: SRRC, ARS, New Orleans, LA, 70179, USA

SOURCE: Journal of the American Oil Chemists' Society (1994),
71(10), 1173-5

CODEN: JAOCA7; ISSN: 0003-021X

DOCUMENT TYPE: Journal

LANGUAGE: English

IT **Glycerides**, analysis

Tung oil

RL: ANT (Analyte); ANST (Analytical study)

(behavior of diglycerides and **conjugated fatty
acid triglycerides** in reverse-phase chromatog.)

IT **Glycerides**, analysis

RL: ANT (Analyte); ANST (Analytical study)

(di-, behavior of diglycerides and **conjugated fatty
acid triglycerides** in reverse-phase chromatog.)

ACCESSION NUMBER: 1994:696276 CAPLUS

DOCUMENT NUMBER: 121:296276

TITLE: Behavior of diglycerides and **conjugated fatty acid triglycerides** in reverse-phase chromatography

AUTHOR(S): Chang, M.-K.; Conkerton, E. J.; Chapital, D.; Wan, P. J.

CORPORATE SOURCE: SRRC, ARS, New Orleans, LA, 70179, USA

SOURCE: Journal of the American Oil Chemists' Society (1994), 71(10), 1173-5

CODEN: JAOCA7; ISSN: 0003-021X

DOCUMENT TYPE: Journal

LANGUAGE: English

TI Behavior of diglycerides and **conjugated fatty acid triglycerides** in reverse-phase chromatography

AB The behavior of **conjugated fatty acid triglycerides** and diglycerides on reverse-phase chromatog. was studied. Trielostearin is a geometric isomer of trilinolenin. The conjugated double bond arrangement in trielostearin enhances its hydrophobic interaction with the stationary phase and causes it to be eluted later than trilinolenin. In sepn. of "crit. pairs" of tri- and diglycerides, diglycerides elute later than triglycerides due to the longer fatty acid constituent. Position isomers of 1,2- and 1,3-diglycerides can be sepd. by reverse-phase high-performance liq chromatog.

IT Glycerides, analysis
Tung oil

RL: ANT (Analyte); ANST (Analytical study)
(behavior of diglycerides and **conjugated fatty acid triglycerides** in reverse-phase chromatog.)

IT Glycerides, analysis

RL: ANT (Analyte); ANST (Analytical study)
(di-, behavior of diglycerides and **conjugated fatty acid triglycerides** in reverse-phase chromatog.)

IT Chromatography

(reversed-phase, behavior of diglycerides and **conjugated fatty acid triglycerides** in reverse-phase chromatog.)

IT 504-40-5, 1,3-Distearin 14465-68-0, Trilinolenin 51063-97-9,
1,2-Distearin 159099-33-9, Trieleostearin

RL: ANT (Analyte); ANST (Analytical study)
(behavior of diglycerides and **conjugated fatty acid triglycerides** in reverse-phase chromatog.)

L2 ANSWER 8 OF 23 CAPLUS COPYRIGHT 2003 ACS on STN

ACCESSION NUMBER: 1997:429592 CAPLUS

DOCUMENT NUMBER: 127:49669

TITLE: Process for the preparation of materials with a high content of long chain polyunsaturated fatty acids

INVENTOR(S): Cain, Frederick William; Moore, Stephen Raymond; Mcneill, Gerald Patrick; Zwemmer, Olga

PATENT ASSIGNEE(S): Loders Croklaan B.V., Neth.; Cain, Frederick William; Moore, Stephen Raymond; Mcneill, Gerald Patrick; Zwemmer, Olga

SOURCE: PCT Int. Appl., 53 pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 9718320	A1	19970522	WO 1996-EP5024	19961112
W:	AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE, HU, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, TJ, TM, TR, TT, UA, UG, US, UZ, VN, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM			
RW:	KE, LS, MW, SD, SZ, UG, AT, BE, CH, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG			
CA 2237883	AA	19970522	CA 1996-2237883	19961112
CA 2237883	C	20020226		
AU 9676252	A1	19970605	AU 1996-76252	19961112
AU 705157	B2	19990513		
EP 866874	A1	19980930	EP 1996-939054	19961112
EP 866874	B1	20000705		
R:	AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, NL, SE, PT, IE, FI			
JP 11514887	T2	19991221	JP 1996-517651	19961112
AT 194387	E	20000715	AT 1996-939054	19961112
ES 2148814	T3	20001016	ES 1996-939054	19961112
US 6184009	B1	20010206	US 1998-68154	19980930
US 2003013164	A1	20030116	US 2000-500475	20000209
US 6534663	B1	20030318	US 2000-713009	20001116
US 6534110	B1	20030318	US 2002-180503	20020627

PRIORITY APPLN. INFO.:

EP 1995-308228	A	19951114
WO 1996-EP5024	W	19961112
US 1998-68154	A1	19980930
US 2000-713009	A3	20001116

AB Org. materials, comprising a mixt. of at least two products (I) and (II), both contg. isomers of **conjugated** long chain polyunsatd. **fatty acids** moieties (L1) and (L2) can be obtained by subjecting an org. material, selected from free fatty acids, mono-, di- or **triglycerides**, phospholipids, alkyl **esters** or wax-**esters**, contg. at least 5 wt.% of these **conjugated** polyunsatd. **fatty acids**, to an enzymic conversion (acidolysis, alcoholysis, esterification, hydrolysis) using an enzyme that can be discriminated between (L1) and (L2), so that original ratio L1/L2 = XA in starting material is increased to XB, wherein XB .gtoreq. 1.1 XA.

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YOU HAVE REQUESTED DATA FROM 23 ANSWERS - CONTINUE? Y/(N):y

L2 ANSWER 1 OF 23 CAPLUS COPYRIGHT 2003 ACS on STN
ACCESSION NUMBER: 2003:123896 CAPLUS
DOCUMENT NUMBER: 138:384424
TITLE: Chemical evaluation of the oil from Cucurbita
foetidissima (buffalo gourd)
AUTHOR(S): Hamid, S.; Yamin, M.
CORPORATE SOURCE: Lahore, Pak.
SOURCE: Pakistan Journal of Science (2002), 54(1-2), 14-18
CODEN: PAJSAS; ISSN: 0030-9877
PUBLISHER: Pakistan Association for the Advancement of Science
DOCUMENT TYPE: Journal
LANGUAGE: English
REFERENCE COUNT: 15 THERE ARE 15 CITED REFERENCES AVAILABLE FOR THIS
RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

AB The seed oil from Cucurbita foetidissima available in Pakistan has been
analyzed for its physico-chem. properties. The seeds upon extn. with
n-hexane and chloroform-methanol mixt. yielded 35.86% and 32.69% of oil,
resp. The effects of variations in lab. processing on the quality of oil
were detd. Conditions found more effective were triple refining at
65.degree.C for 15 min. using 16 Be and 20 Be NaOH at the max. Bleaching
was done at 105.degree.C for 30 min by mixt. of activated bleaching earth
(3%) and activated carbon (0.3 %) and deodorized with 5% steam at
210.degree.C for 120 min. Processed oil showed carotenoids 3.0 mg/kg,
peroxide (0.2 meq/kg), **conjugated unsatd. fatty**
acids (1.0%), sap. Value, (178.72) and iodine value (139.59). The
degree of unsatn. in the oil is less than 80%. Linoleic acid was the
dominant fatty acids (64.48%) followed by oleic acid (17.11%). The oil
was classified as hydrocarbon (1.25%), sterol **esters** (2.90%),
triglycerides (72.40%). free fatty acids (2.30%), 1-3-diglycerides
(3.80%) 1-2-diglycerides (4.20%), sterols (1.20%), 2-monoglycerides
(3.50%) and 1-monoglycerides (3.90%).

L2 ANSWER 2 OF 23 CAPLUS COPYRIGHT 2003 ACS on STN
ACCESSION NUMBER: 2002:240994 CAPLUS
DOCUMENT NUMBER: 136:261913
TITLE: Method for producing glycerides of conjugated,
polyunsaturated fatty acids from their alkyl esters
INVENTOR(S): Baldenius, Kai-Uwe; Ptock, Arne
PATENT ASSIGNEE(S): Basf Aktiengesellschaft, Germany
SOURCE: PCT Int. Appl., 26 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: German
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2002024935	A1	20020328	WO 2001-EP10806	20010919
W:	AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PH, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM			
RW:	GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG			

AU 2002012256 A5 20020402 AU 2002-12256 20010919
EP 1322776 A1 20030702 EP 2001-980406 20010919

R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, .
IE, SI, LT, LV, FI, RO, MK, CY, AL, TR

PRIORITY APPLN. INFO.: DE 2000-10046879 A 20000920
WO 2001-EP10806 W 20010919

REFERENCE COUNT: 6 THERE ARE 6 CITED REFERENCES AVAILABLE FOR THIS
RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

AB A method is provided for producing **glycerides** that contain
conjugated, polyunsatd. **fatty acids** by
reacting the alkyl **ester** of the **conjugated** polyunsatd.
fatty acids with glycerol or **glycerides** in the
presence of a lipase. Thus, an conjugated linoleic acid prepn. contg. 36%
9Z,11E-octadecadienoic acid Et **ester** and 36%
10E,12Z-octadecadienoic acid Et **ester** and 3% other Et
esters was reacted with glycerol and an immobilized lipase at 35
.degree.C and 10 mbar pressure. A mixt. of mono-, di-, and
triglycerides was produced.

L2 ANSWER 3 OF 23 CAPLUS COPYRIGHT 2003 ACS on STN

ACCESSION NUMBER: 2002:133276 CAPLUS

DOCUMENT NUMBER: 137:62406

TITLE: Physico-chemical characteristics of oil from buffalo
gourd (Cucurbita foetidissima)

AUTHOR(S): Hamid, Shahnaz; Haider, Aisha

CORPORATE SOURCE: PCSIR Labs. Complex, Lahoe, 54600, Pak.

SOURCE: Journal of Food Science and Technology (2001), 38(6),
598-600

CODEN: JFSTAB; ISSN: 0022-1155

PUBLISHER: Association of Food Scientists and Technologists
(India)

DOCUMENT TYPE: Journal

LANGUAGE: English

REFERENCE COUNT: 15 THERE ARE 15 CITED REFERENCES AVAILABLE FOR THIS
RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

AB The seed oil from Buffalo gourd (Cucurbita foetidissima) available in
Pakistan was analyzed for physico-chem. properties. The extn. of seeds
with n-hexane and chloroform-MeOH mixt. yielded 35.86% and 32.65% of oil,
resp. The oil was subjected to triple-refining at 65.degree.C for 15 min.
Bleaching was done at 105.degree.C for 30 min. by a mixt. of activated
bleaching earth (93%) and activated carbon (0.3%) and deodorized with 5%
steam at 210.degree.C for 120 min. Processed oil showed peroxide (0.2
meq/kg), **conjugated** unsatd. **fatty acids**
(1.0%), sapon. value (178.72), iodine value (139.59) and carotenoids (3
mg/kg). The degree of unsatn. in oil was around 10%. Linoleic acid was
the dominant fatty acid (64.48%), followed by oleic acid (17.11%). The
oil contained a mixt. of hydrocarbons (1.25%), sterol **esters**
(2.90%), **triglycerides** (72.40%), free fatty acids (2.20%),
1,3-diglycerides (3.80%), 1-2-diglycerides (4.20%), sterols (1.20%),
2-monoglycerides (3.50%) and 1-monoglycerides (3.9%).

L2 ANSWER 4 OF 23 CAPLUS COPYRIGHT 2003 ACS on STN

ACCESSION NUMBER: 2001:833082 CAPLUS

DOCUMENT NUMBER: 135:362528

TITLE: Combination preparations containing .OMEGA.-3-fatty
acids and conjugated linoleic acids for treating
immune system-associated diseases

INVENTOR(S): Sommermeyer, Klaus

PATENT ASSIGNEE(S): Fresenius Kabi Deutschland G.m.b.H., Germany

SOURCE: PCT Int. Appl., 15 pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: German

FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2001085161	A1	20011115	WO 2001-EP5011	20010503
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM				
RW: GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG				
EP 1296669	A1	20030402	EP 2001-929617	20010503
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR				

PRIORITY APPLN. INFO.: DE 2000-10022001 A 20000505
WO 2001-EP5011 W 20010503

REFERENCE COUNT: 4 THERE ARE 4 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

IT **Glycerides**, biological studies
RL: THU (Therapeutic use); BIOL (Biological study); USES (Uses)
(**triglycerides** of .OMEGA.-3-**fatty acids**
and **conjugated linoleic acids**; combination prepn.
contg. .OMEGA.-3-**fatty acids** and **conjugated**
linoleic acids for treating immune system-assocd. diseases)

L2 ANSWER 5 OF 23 CAPLUS COPYRIGHT 2003 ACS on STN

ACCESSION NUMBER: 2001:182505 CAPLUS

DOCUMENT NUMBER: 135:32170

TITLE: Oxidized LDL and thickness of carotid intima-media are associated with coronary atherosclerosis in middle-aged men: lower levels of oxidized LDL with statin therapy

AUTHOR(S): Vasankari, T.; Ahotupa, M.; Toikka, J.; Mikkola, J.; Irjala, K.; Pasanen, P.; Neuvonen, K.; Raitakari, O.; Viikari, J.

CORPORATE SOURCE: Sports Medical Research Unit, Paavo Nurmi Center, Turku, Finland

SOURCE: Atherosclerosis (Shannon, Ireland) (2001), 155(2), 403-412
CODEN: ATHSBL; ISSN: 0021-9150

PUBLISHER: Elsevier Science Ireland Ltd.

DOCUMENT TYPE: Journal

LANGUAGE: English

REFERENCE COUNT: 43 THERE ARE 43 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

AB We investigated the relation between serum lipids including oxidized LDL and the severity of coronary atherosclerosis. Serum lipids and oxidized LDL was measured in 62 men (33-66 yr), who underwent diagnostic coronary angiog. and sonog. to measure the carotid intima-media thickness. LDL oxidn. was found in chem. analyses to be due to **conjugated fatty acids** in cholesteryl **esters** and **triglycerides**. Regression anal. indicated that the carotid intima-media thickness and the ratio of LDL diene conjugation to LDL cholesterol (the ox-LDL:LDL ratio) were the only factors assocd. independently with the severity of coronary atherosclerosis. The patients with multi-vessel disease who did not use lipid lowering therapy had a 50% thicker carotid intima media (P=0.030) and a 41% higher ox-LDL:LDL ratio (P=0.020) than patients with normal vessels. Further, patients with multi-vessel disease on statin therapy had a 24% lower ox-LDL:LDL ratio

AB R1OCH2CH(OR2)CH2OR3 (R1-R3 = residue of C6-24 fatty acid; .gtoreq.1 of R1-R3 = conjugated linoleic acid residue), useful as food additives and drug adjuvants, were manufd. by esterification of glycerol or transesterification of **glycerides** with mixts. of **fatty acids**. contg. .gtoreq.50% **conjugated linoleic acid**. For example, heating glycerol with conjugated linoleic acid in the presence of Sn shavings at 150-210.degree. and reduced pressure under N gave a product comprising conjugated linoleic acid **triglyceride** 95, diglyceride 3 and monoglyceride 2%. The product was stabilized with Covi-ox T 70.

L2 ANSWER 7 OF 23 CAPLUS COPYRIGHT 2003 ACS on STN

ACCESSION NUMBER: 1997:752134 CAPLUS

DOCUMENT NUMBER: 128:59368

TITLE: Analysis of the seed oil of *Heisteria silvanii* (Olacaceae)-a rich source of a novel C18 acetylenic fatty acid

AUTHOR(S): Spitzer, Volker; Tomberg, Werner; Hartmann, Rudolf; Aichholz, Reiner

CORPORATE SOURCE: Faculty of Pharmacy, Federal University of Rio Grande do Sul (UFRGS), Porto Alegre/RS, 90.610.000, Brazil

SOURCE: Lipids (1997), 32(11), 1189-1200

CODEN: LPDSAP; ISSN: 0024-4201

PUBLISHER: AOCs Press

DOCUMENT TYPE: Journal

LANGUAGE: English

REFERENCE COUNT: 38 THERE ARE 38 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

AB Besides some usual **fatty acids** (FA), two **conjugated** ene-yne acetylenic FA [trans-10-heptadecen-8-ynoic acid (pyrubic acid) (7.4%), and trans-11-octadecen-9-ynoic acid (ximenynic acid) (3.5%)], a novel ene-yne-ene acetylenic FA [cis-7, trans-11-octadecadiene-9-ynoic acid (heisteric acid) (22.6%)], and 9,10-epoxystearic acid (0.6%) could be identified in the seed oil of *Heisteria silvanii* (Olacaceae). Two further conjugated acetylenic FA [9,11-octadecadiynoic acid (0.1%) and 13-octadecene-9,11-diynoic acid (0.4%)] were identified tentatively by their mass spectra. The FA mixt. has been analyzed by gas chromatog./mass spectrometry (GC/MS) of their Me **ester** and 4,4-dimethyloxazoline derivs. The structure of heisteric acid was elucidated after isolation via preparative silver ion thin-layer chromatog. and by various spectroscopic methods [UV; IR; ¹H, ¹³C NMR; ¹H-¹H and ¹H-¹³C correlation spectroscopy]. To det. the position of the conjugated ene-yne-ene system, the NMR spectra were also measured after addn. of the lanthanide shift reagent Resolve-Al EuFOD. Furthermore, the **triglyceride** mixt. was analyzed by high-temp. GC and high-temp. GC coupled with neg. chem. ionization MS. A glass capillary column coated with a methoxy-terminated 50%-diphenyl-50%-dimethylpolysiloxane was used for the sepn. of the triacylglycerol (TAG) species. No evidence of decompn. of the TAG species contg. conjugated ene-yne-ene FA was obsd. Twenty-six species of the sepd. TAG were identified by means of their abundant quasi mol. ion [M - H]- and their corresponding carboxylate anions [RCOO]- of the fatty acids, resp. The major mol. species of the TAG were found to be 16:0/18:1/18:1, 16:0/18:1/18:3 (heisteric acid), 17:2 (pyrubic acid)/18:1/18:1, 18:1/18:1/18:3 (heisteric acid). The TAG contg. acetylenic FA showed an unexpected increase of the retention time in comparison to the TAG contg. usual FA, thus making the prediction of the elution order of lipid samples contg. acetylenic FA difficult.